

**AMENDMENTS TO THE CLAIMS:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**LISTING OF CLAIMS:**

Claim 1. (original): Liquid milk-substituting food concentrate on the basis of milk whey and/or derivatives derived therefrom, wherein the lactose initially present in the whey is converted for more than 25% by conversions comprising at least a lactic acid fermentation, and to which one or more organic acids other than lactic acid have been added for providing a ratio of organic acid: lactic acid of 1: 30 to 8: 1 in said food concentrate.

Claim 2. (original): A food concentrate according to claim 1, wherein said conversions also comprise a hydrolysis of lactose.

Claim 3. (original): A food concentrate according to claim 2, wherein said hydrolysis of lactose is the enzymatic hydrolysis with lactase.

Claim 4. (currently amended): A food concentrate according to claim 2 ~~or 3~~, wherein said hydrolysis of lactose comprises the conversion of between 25% and 99% of the lactose present in the initial product.

Claim 5. (currently amended): A food concentrate according to claim 1 ~~any one of the preceding claims~~, wherein said lactic acid fermentation is carried out with lactic acid bacteria selected from the group consisting of Lactococcus lactis subspecies (ssp.) cremoris, Lactococcus lactis ssp. lactis, Lactococcus lactis ssp. lactis biovar diacetylactis, Leuconostoc mesenteroides ssp. cremoris, Streptococcus thermophilus, Lactobacillus delbrueckii ssp. bulgaricus, Lactobacillus helveticus and Bacillus thermophilus czmylovorans.

Claim 6. (currently amended): A food concentrate according to claim 1 ~~any one of the preceding claims~~ with a dry matter content of at least 20%, preferably at least 25%, more preferably at least 40%.

Claim 7. (currently amended): A food concentrate according to claim 1 ~~any one of the preceding claims~~, with a pH in the range of 3.0 to 5.6, preferably in the range of 3.5 to 4.5.

Claim 8. (currently amended): A food concentrate according to claim 1 ~~any one of the preceding claims~~, wherein said one or more organic acids are formic acid, citric acid and/or propionic acid.

Claim 9. (original): A food concentrate according to claim 8, comprising at most 15% by weight of the said one or more organic acids based on the dry matter weight of the food concentrate.

Claim 10. (currently amended): A food concentrate according to claim 1 ~~any one of the preceding claims~~, further comprising additionally added proteins, desugared whey, amino acids, protein hydrolysates, fats, carbohydrates, minerals, vitamins, emulsifiers, anti-oxidants, glucose syrup, binding agents and/or flavorings.

Claim 11. (original): A method for the preparation of a liquid milk-substituting food concentrate comprising providing milk whey, converting more than 25% of lactose therein by conversions comprising at least a lactic acid fermentation, concentrating the milk whey fermentate and adding one or more organic acids other than lactic acid for providing a ratio of organic acid: lactic acid of 1: 30 to 8 : 1 in said food concentrate.

Claim 12. (original): A method according to claim 11, wherein said conversions also comprise a hydrolysis of lactose.

Claim 13. (original): A method according to claim 12, wherein said hydrolysis of lactose is the enzymatic hydrolysis with lactase.

Claim 14. (currently amended): A method according to claim 12 ~~or 13~~, wherein said hydrolysis of lactose comprises the conversion of between 25% and 99% of the lactose present in the initial product.

Claim 15. (currently amended): A method according to claim 12 ~~any one of claims 12-14~~, wherein said hydrolysis of lactose is carried out prior to said lactic acid fermentation.

Claim 16. (currently amended): A method according to claim 11 ~~any one of claims 11-15~~, wherein said lactic acid fermentation is carried out with lactic acid bacteria selected from the group consisting of lactococcus lactis subspecies (ssp.) cremoris, Lactococcus lactis ssp. lactis, Lactococcus lactis ssp. lactis biovar diacetylactis, Leuconostoc mesenteroides ssp. cremoris, Streptococcus thermophilus, Lactobacillus delbrueckii ssp. bulgaricus, Lactobacillus helveticus, and Bacillus thermophilus amylovorus.

Claim 17. (currently amended): A method according to claim 11 ~~any one of claims 11-16~~, wherein said one or more organic acids are added for providing a pH in the range of 3.0 to 5.6, preferably in the range of 3.5 to 4.5.

Claim 18. (currently amended): A method according to claim 11 ~~any one of claims 11-17~~, wherein said one or more organic acids are formic acid, citric acid and/or propionic acid, preferably in an amount of 0.2-4% by weight based on the dry matter weight of the food concentrate.

Claim 19. (currently amended): A method according to claim 11 ~~any one of claims 11-18~~, wherein during and/or directly after the concentration of the milk whey fermentate, additional minerals, amino acids, fat and/or water soluble vitamins, flavorings, vegetable and/or animal

protein hydrolysates, emulsifiers, anti-oxidants, vegetable and/or animal fats, glucose syrup and/or binding agents are added.

Claim 20. (currently amended): A method according to claim 11 ~~any one of claims 11-19~~, wherein the food concentrate after the addition of one or more organic acids is additionally mixed, emulsified, homogenized and/or sterilized.

Claim 21. (currently amended): A storage-stable milk-substituting food concentrate obtainable by means of a method according to claim 11 ~~any one of claims 11-20~~.

Claim 22. (currently amended): A milk-substituting food comprising a diluted storage-stable milk- substituting food concentrate according to claim 1 ~~any one of claims 1-10 or 21~~.

Claim 23. (original): A milk-substituting food according to claim 19, wherein the dry matter content has been reduced to a content of 8-22%.

Claim 24. (currently amended): Use of a milk-substituting food according to claim 22 ~~any one of claims 22 or 23~~ as calf milk.